



Rustic plum crostata

Serves: 24 – 30 tastes

Source: adapted from myrecipes.com



Ingredients

Pastry

1 cup flour
½ cup semolina
3 tablespoons sugar
100g butter, cold, diced
1 egg yolk (reserve egg white for brushing)
¼ cup cream

Filling

1 dozen Wickson plums
½ teaspoon vanilla extract
½ teaspoon cinnamon
2 tablespoons flour
2 tablespoons sugar
½ teaspoon vanilla extract
(Greek yogurt to serve)

Equipment

2 x baking trays
Measuring cups and spoons
Measuring scales
Food processor
Mixing bowl
Wooden spoon
Rolling pins

What to do:

- Preheat oven to 200° C and cover 2 baking trays with baking paper
- Put flour, semolina, sugar and cubed butter in the food processor and whizz until the mixture resembles breadcrumbs
- With the motor running add the egg yolk and the cream.
- Remove from the processor (being careful of the blade) and push together into a ball, flatten slightly and refrigerate while you prepare the filling
- Prepare the filling by dicing the fruit and placing it in a bowl. Add the grated vanilla, cinnamon, flour, sugar and vanilla. Toss to combine.
- Divide dough into 6. Dust your work bench with flour. Using a rolling pin roll each piece of dough into a rough circle, 3-5mm thick
- Divide filling in the middle of each pastry circle, leaving a 2cm border
- Fold the 2cm border over the fruit, the pastry should not encase the filling - filling should be visible in the centre of the crostata
- Brush the pastry border with the reserved beaten eggwhite. Sprinkle with a LITTLE sugar and then bake for 10-15 minutes, or until golden and bubbling
- Serve with a dollop of Greek yogurt on the side